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OV8

IKEA®

Design and Quality
IKEA of Sweden

ENGLISH 4
DEUTSCH 24
FRANÇAIS 48
ITALIANO 78

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Safety Information

Your safety and that of others are very important

This manual and the appliance itself provide important safety warnings, to be read and observed at all times.

⚠ This is the danger symbol, pertaining to safety, which alerts users to potential risks to themselves and others.

All safety warnings are preceded by the danger symbol and the following terms:

⚠ **DANGER!** Indicates a hazardous situation which, if not avoided, will cause serious injury.

⚠ **WARNING!** Indicates a hazardous situation which, if not avoided, could cause serious injury.

All safety warnings give specific details of the potential risk present and indicate how to reduce risk of injury, damage and electric shock resulting from improper use of the appliance. Carefully observe the following instructions:

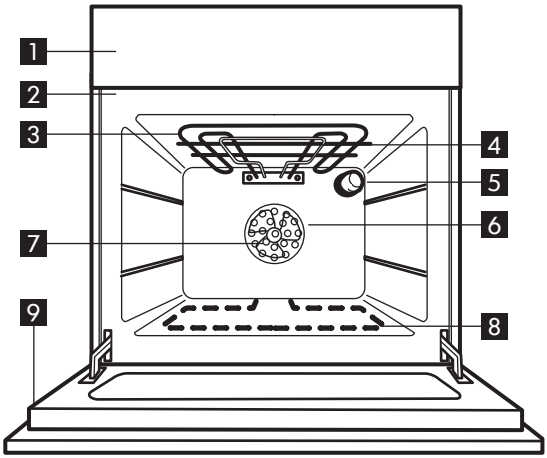
- The appliance must be disconnected from the power supply before carrying out any installation work.
- Electrical installation and maintenance must be carried out by a qualified technician, in compliance with the manufacturer's instructions and local safety regulations. Do not repair or replace any part of the appliance unless specifically stated in the user manual.
- Regulations require that the appliance is earthed.
- The power cable must be long enough for connecting the appliance, once fitted in its housing, to the power supply socket.
- For installation to comply with current safety regulations, an all-pole disconnect switch with minimum contact gap of 3 mm must be utilized.
- Do not use multiple plug adapters or extension leads.
- Do not pull the power supply cable in order to unplug the appliance.
- The electrical components must not be accessible to the user after installation.
- Do not touch the appliance with any wet part of the body and do not operate it when barefoot.
- This appliance is designed solely for use as a domestic appliance for cooking food. No other type of use is permitted (e.g.: heating rooms). The Manufacturer declines all responsibility for inappropriate use or incorrect setting of the controls.
- The appliance is not intended for use by persons (including children) with any physical, sensory or mental impairment, or without experience and knowledge of the appliance, unless supervised or previously instructed in its use by those responsible for their safety.
- The accessible parts of the appliance may become very hot during use. Young children should be kept away from the appliance and supervised to ensure that they do not play with it.

- During and after use, do not touch the heating elements or interior surfaces of the appliance - risk of burns. Do not allow the appliance to come into contact with cloths or other flammable materials until all the components have cooled sufficiently.
- At the end of cooking, exercise caution when opening the appliance door, letting the hot air or steam exit gradually before accessing the oven. When the appliance door is shut, hot air is vented from the aperture above the control panel. Do not obstruct the vent apertures.
- Use oven gloves to remove pans and accessories, taking care not to touch the heating elements.
- Do not place flammable materials in or near the appliance: a fire may break out if the appliance is inadvertently switched on.
- Do not heat or cook sealed jars or containers in the appliance. The pressure that builds up inside might cause the jar to explode, damaging the appliance.
- Do not use containers made of synthetic materials.
- Overheated oils and fats catch fire easily. Always remain vigilant when cooking foods rich in fat and oil.
- Never leave the appliance unattended during food drying.
- If alcoholic beverages are used when cooking foods (e.g. rum, cognac, wine), remember that alcohol evaporates at high temperatures. As a result, there is a risk that vapours released by the alcohol may catch fire upon coming into contact with the electrical heating element.

Scrapping of household appliances

- This appliance is manufactured with recyclable or reusable materials. Dispose of it in accordance with local waste disposal regulations. Before scrapping, cut off the power supply cable.
- For further information on the treatment, recovery and recycling of household electrical appliances, contact your competent local authority, the collection service for household waste or the store where you purchased the appliance.

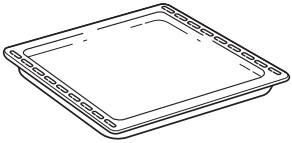
Product description



1 Control panel
2 Cooling fan (not visible)
3 Top heating element
4 Grill element (can be lowered)
5 Rear oven lamp
6 Circular heating element
7 Fan
8 Bottom heating element (not visible)
9 Oven cool door

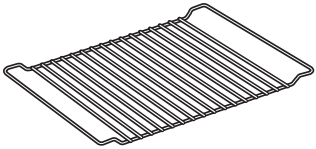
Accessories

Baking tray



1x

Wire Shelf



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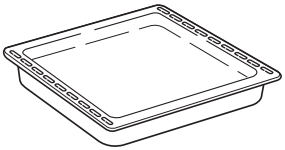
Drip tray



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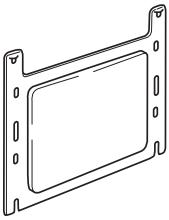
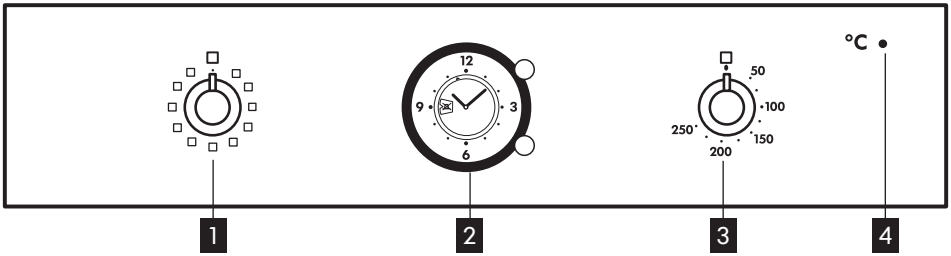
Catalytic panels



2x

Control panel



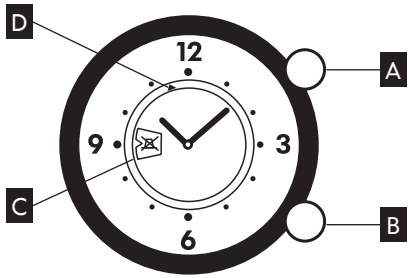
1 Function selector knob
2 Analog clock
3 Thermostat knob
4 Thermostat indicator light (red)

Daily use

Analog clock

The analog clock allows:

1. Viewing the time of the day. To adjust the time of the day press button (B) and turn it anti-clockwise to set the time.
2. Programming the cooking start time. The maximum programmed cooking start time is 12 hours.
3. Programming the duration of the cooking process. Select the cooking time (available with any function) to turn the oven on for a specified period of time. At the end of the specified time the oven will switch off automatically. The minimum programmed cooking time is 5 minutes and the maximum programmed cooking time is 180 minutes.



Switching on the oven

Manual cooking

1. Turn the button (B) anti-clockwise (without pressing), until the symbol is displayed in the window ✋.
2. Press the button (A) and turn it anti-clockwise until the triangle (D) ▶ points to the time shown on the clock (hour hand). The button clicks when turned to the proper position.
3. Turn the selector knob to the required symbol. The oven light switches on.
4. Turn the thermostat knob clockwise to the required temperature. The red thermostat indicator light switches on.
5. At the end of cooking, turn the knobs to OFF (0 - •) because in manual mode the oven will NOT switch off automatically.

Manual cooking with cooking start time

1. Turn the button (B) anti-clockwise (without pressing), until the symbol is displayed in the window ✋.
2. Press the button (A) and turn it anti-clockwise until the triangle (D) ▶ points to the time at which cooking is to start (e.g. in figure: 11:30).
3. Turn the selector knob to the required symbol.
4. Turn the thermostat knob clockwise to the required temperature.
5. At the end of cooking, turn the knobs to OFF (0 - •) because in manual mode the oven will NOT switch off automatically.

Programmed cooking with cooking start time and cooking duration

1. Turn the button (B) anti-clockwise (without pressing) until the required cooking duration is displayed in the window (C) (5-180 min.).
2. Press the button (A) and turn it anti-clockwise until the triangle (D) ▶ points to the time at which cooking is to start (e.g. in figure: 11:30).
3. Turn the selector knob to the required symbol.
4. Turn the thermostat knob clockwise to the required temperature.
5. At the end of the set cooking time an acoustic signal will sound and the oven will switch off automatically. To exclude the acoustic signal, turn the button (B) anti-clockwise (without pressing) until the symbol 🔕 is displayed in the window.
6. At the end of the set cooking time, cooking may be prolonged by following the instructions given above, or by using the manual cooking procedure.

Programmed cooking with cooking duration

1. Turn the button (B) anti-clockwise (without pressing) until the required cooking duration is displayed in the window (C) (5-180 min.).
2. Press the button (A) and turn it anti-clockwise until the triangle (D) ▶ points to the time shown on the clock (hour hand). The button clicks when turned to the proper position.
3. Turn the selector knob to the required symbol. The oven light switches on.
4. Turn the thermostat knob clockwise to the required temperature. The red thermostat indicator light switches on.
5. At the end of the set cooking time an acoustic signal will sound and the oven will switch off automatically. To exclude the acoustic signal, turn the button (B) anti-clockwise (without pressing) until the symbol 🔕 is displayed in the window.
6. At the end of the set cooking time, cooking may be prolonged by following the instructions given above, or by using the manual cooking procedure.

Oven Functions table

Function		Description of function
0	**OVEN OFF**	-
	LAMP	To switch on the oven light.
	TOP AND BOTTOM HEATING	To cook meat, fish and poultry in the oven. Preheat the oven to the required cooking temperature and place the food inside as soon as the red thermostat light turns off. It is advisable to use the second or third level
	PASTRY	To cook on max. two levels. If necessary, switch the position of the dishes in the oven for optimum cooking performance. It is not necessary to preheat the oven (except for pizzas and focaccias).
	GRILL	Use the grill function to cook sirloin steaks, kebabs, sausages, vegetables au gratin and for making toast. Preheat the oven for 3/5 min. During cooking the door must remain closed. When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray. It is advisable to turn the food during cooking.
	TURBO GRILL	This function is ideal for cooking large pieces of meat (roast beef, roast joints). During cooking the door must remain closed. When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray. Turn the meat during grilling.
	DEFROST	Ideal for thawing frozen food at room temperature. The food should be placed in the oven in its wrapping to prevent it from drying out.
	BOTTOM HEATING + FORCED AIR	To cook on one level (e.g.: fruit, cakes, timbales, vegetables, pizza, poultry).
	FORCED AIR	To cook (without preheating) foods that require the same cooking temperature on one or more levels (e.g.: fish, vegetables, sweets), without transferring odours from one foodstuff to the other.
	BOTTOM HEATING	Use this function: - To finish cooking fruit or cheese cakes. - To thicken sauces. Use this function for the last 10/15 minutes of cooking time.

Cooking tables

Recipe	Function	Preheating	Level (from the bottom)	Temperature (°C)	Cooking time (min)
MEAT					
Lamb, Kid, Mutton		X	2	200	90-100
		X	2	200	100-110
		X	2	200	100-110
Veal, Beef, Pork		X	2	200	90-100
		X	2	200	90-110
		X	2	200	90-110
Chicken, Rabbit, Duck		X	2	200	70-80
		-	2	190	70-80
		X	2	200	70-80
Turkey (3-5 kg)		X	2	210	160-180
		X	2	200	170-180
		X	2	200	170-180
Goose (2 kg)		X	2	210	100-130
		X	2	200	100-130
		X	2	200	100-130
FISH					
Gilt-head, Bass, Tuna, Salmon, Cod (1 kg)		X	2	200	60-80
		-	2	190	60-80
		X	2	190	60-80
Sword fish, Tuna (<1 kg - cutlets)		X	2	190	50-60
		-	2	190	50-60
		X	2	190	50-60

Recipe	Function	Preheating	Level (from the bottom)	Temperature (°C)	Cooking time (min)
VEGETABLES					
Peppers, tomatoes, roast potatoes		X	2	190	50-60
		-	2	190	50-60
		X	2	190	50-60
SWEETS, PASTRIES, ETC					
Raising cakes		X	2	180	40-50
		X	2	180	40-50
		X	2	180	40-50
Filled pies (with cheese)		X	2	190	60-90
		-	2	180	60-90
		-	2	180	60-90
Tarts		X	2	190	40-50
		X	2	180	40-50
		X	2	180	40-50
Apple strudel, crèpes		X	2	200	50-60
		X	1-3	190	50-60
		X	2	190	50-60
Biscuits, sponge rings, shortbread		X	2	180	20-30
		X	1-3	180	30-40
		X	2	180	30-40
Choux buns, sweet sponge rolls		X	2	180	35-45
		X	1-3	180	35-45
		X	2	180	35-45
Savoury pies, filled fruit pies, e.g. Pineapple, Peach		X	2	200	50-60
		X	2	190	45-55
		X	2	190	44-55

Recipe	Function	Preheating	Level (from the bottom)	Temperature (°C)	Cooking time (min)
Lasagna, potatoes au gratin, cannelloni, pasta timbales		X	2	200	40-50
		X	2	190	40-50
		X	2	190	40-50
Bread		X	2	210	30-40
		X	1-3	210	30-40
		X	2	210	30-40
Pizza		X	2	225	15-20
		X	1-3	210	20-30
		X	2	210	20-30
Vol-au-vents		X	2	210	20-30
		X	1-3	200	30-40
		X	2	200	30-40
Soufflés		X	2	200	40-50
		X	2	190	50-60
		X	2	190	50-60

Cooking table for grill function

Recipe	Function	Preheating	Level (from the bottom)	Temperature (°C)	Cooking time (min)
Toast		X	3-4	200-225	10-15
Sirloin steak		X	3-4	200-225	30-40
Cutlets		X	3-4	200-225	30-40
Sausages		X	3	200-225	30-40
Pork chops		X	3	200-225	30-40
Fish (cutlets)		X	3	200-225	30-40
Chicken legs		X	3	200-225	40-50
Kebabs		X	3	200-225	40-50
Spare ribs		X	3	200-225	40-50
Chicken halves		X	3	200-225	40-50
Chicken halves		-	3	200-225	40-50
Whole chicken		-	2-3	200-225	60-70
Roast (pork, beef)		-	2-3	200-225	60-80
Duck		-	1-2	200-225	60-80
Leg of lamb		-	1-2	200-225	80-100
Roast beef		-	2	200-225	60-70
Baked potatoes		-	2-3	200-225	40-50
Fish, e.g.: Gilt-head, Trout		-	3	190-200	40-50

Note: Cooking times and temperatures are approximate only.

Cleaning and maintenance

CLEANING

⚠ **WARNING!**

- Never use steam cleaning equipment.
- Only clean the oven when it is cool to the touch.
- Disconnect the appliance from the power supply.

Oven exterior

ⓘ **IMPORTANT:** do not use corrosive or abrasive detergents. If any of these products accidentally comes into contact with the appliance, clean immediately with a damp cloth.

- Clean the surfaces with a damp cloth. If it is very dirty, add a few drops of washing up detergent to the water. Finish off with a dry cloth.

Oven interior

ⓘ **IMPORTANT:** do not use abrasive sponges or metallic scrapers or scourers. Over time, these can ruin enamelled surfaces and the oven door glass.

- After every use, allow the oven to cool then clean it preferably while it is still warm in order to remove built-up dirt and stains caused by food residues (e.g. food with a high sugar content).
- Use proprietary oven detergents and follow the manufacturer's instructions to the letter.
- Clean the door glass with a suitable liquid detergent. The oven door can be removed to facilitate cleaning (see MAINTENANCE).
- The top heating element of the grill (see MAINTENANCE) can be lowered (some models only) to clean the roof of the oven.

NOTE: during prolonged cooking of foods with a high water content (e.g. pizza, vegetables, etc.) condensation may form on the inside of the door and around the seal. When the oven is cold, dry the inside of the door with a cloth or sponge.

Accessories

- Soak the accessories in water with washing up detergent immediately after use, handling them with oven gloves if still hot.
- Food residues can be easily removed using a brush or sponge.

Cleaning the rear wall and catalytic side panels of the oven (if present):

ⓘ **IMPORTANT:** do not use corrosive or abrasive detergents, coarse brushes, pot scourers or oven sprays which could damage the catalytic surface and ruin its self-cleaning properties.

- Operate the oven empty with the forced air function at 200°C for about one hour.
- Next, leave the appliance to cool down before removing any food residue with a sponge.

Cleaning cycle of ovens with Pyrolytic function (if present):

⚠ **WARNING!**

- Do not touch the oven during the pyrolysis cycle.
- Keep children away from the oven during the pyrolysis cycle.

This function burns off spatters produced inside the oven during cooking at a temperature of approx. 500°C. At this high temperature, the deposits turn into a light ash which can be easily wiped away with a damp cloth, when the oven is cool. Do not select the pyrolysis function after every use, only when the oven is very dirty or produces smoke or fumes while preheating or cooking.

- If the oven is installed below a hob, make sure that all burners or electric hotplates are switched off during the self-cleaning (pyrolysis) function.
- Remove all accessories before running the pyrolysis function.

- The appliance could be equipped with 2 pyrolysis functions:
- Energy-saving cycle (PYRO EXPRESS/ ECO): which consumes approximately 25% less energy than the standard cycle. Select it at regular intervals (after cooking meat on 2 or 3 consecutive occasions).
- Standard cycle (PYRO): which is suitable for cleaning a very dirty oven.
- In any case, after a certain number of uses and depending on how dirty the oven is, a message on the oven display advises you to run a self-cleaning cycle.

NOTE: during the pyrolysis function, the oven door will not open; it will remain locked until the temperature inside the oven has returned to an acceptably safe level.

MAINTENANCE

⚠ **WARNING!**

- Use safety gloves.
- Ensure the oven is cold before carrying out the following operations.
- Disconnect the oven from the power supply.

To remove the door

1. Open the door fully.
2. Lift the catches and push them forwards as far as they will go (Fig. 1).

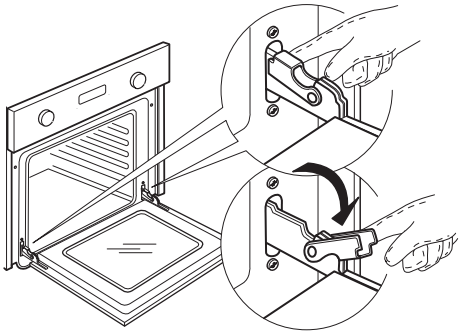


Fig. 1

3. Close the door as far as it will go (A), lift it up (B) and turn it (C) until it is released (D) (Fig. 2, 3, 4).

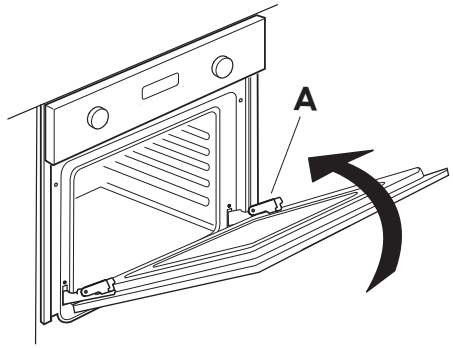


Fig. 2

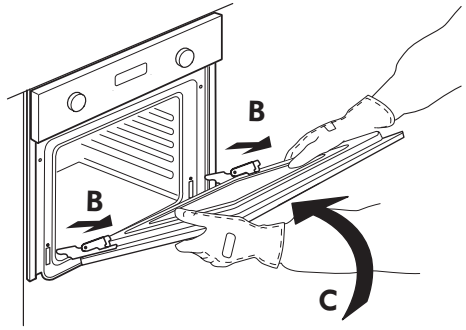


Fig. 3

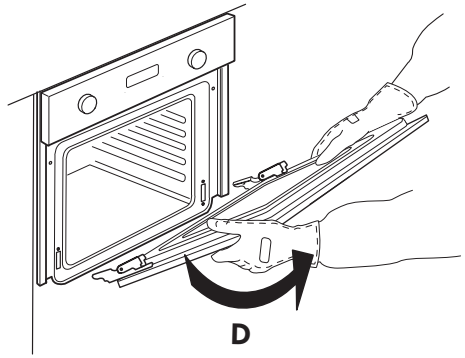


Fig. 4

To refit the door

1. Insert the hinges in their seats.
2. Open the door fully.
3. Lower the two catches.
4. Close the door

Moving the top heating element (some models only)

1. Remove the oven runners (Fig. 5).

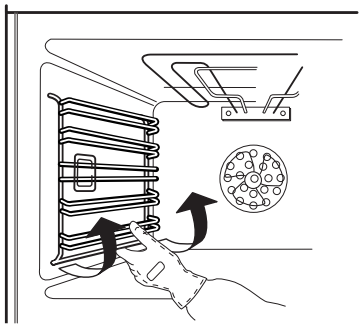


Fig. 5

2. Pull the heating element out a little (Fig. 6) and lower it.

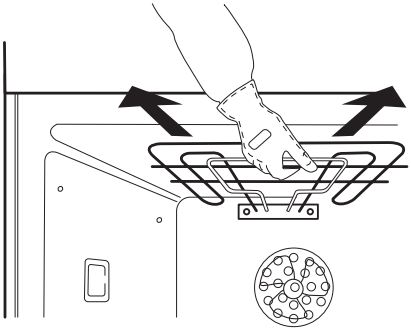


Fig. 6

3. To reposition the heating element, lift it up, pulling it slightly towards you, making sure it comes to rest on the lateral supports (Fig. 7).

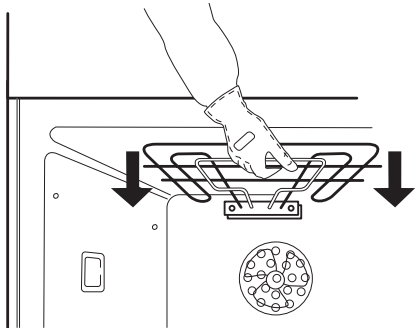


Fig. 7

To replace the rear lamp

1. Disconnect the oven from the power supply.
2. Unscrew the lamp cover (Fig. 8), replace the lamp (see note for lamp type) and screw the lamp cover back on.

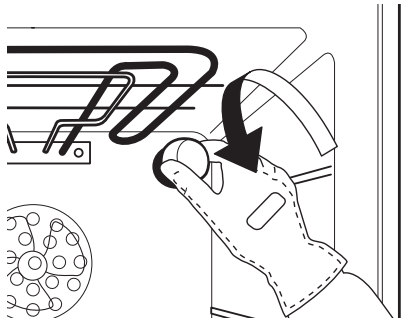


Fig. 8

3. Reconnect the oven to the power supply.

NOTE:
Only use 25-40W/230V type E-14, T300°C incandescent lamps.
Lamps are available from IKEA After Sales Service.

IMPORTANT: using halogen lamps, do not handle with bare hands since fingerprints can damage them.
Do not use the oven until the lamp cover has been repositioned.

What to do if...

Problem	Possible cause	Solution
The oven does not work.	No presence of mains electrical power.	Verify the presence of mains electrical power.
	The oven is not connected to the electrical supply.	Connect the oven to the power supply.
	The oven selector is turned to "**0**".	Turn the oven selector and select a cooking function.
	The oven selector is turned to "☼".	Turn the oven selector and select a cooking function.
The door is locked and will not release.	Electronic malfunction due to voltage variations.	Turn off the oven and restart it to see if the fault persists.
The electronic programmer does not work.	Electronic malfunction due to voltage variations.	If the electronic programmer (depending on the model) presents the message "F HH", contact the nearest After Sales Service. Specify in this case the number that follows the letter "F".

Before calling the After-Sales Service:

1. See if you can solve the problem yourself with the help of the suggestions given in the "What to do if..." table.
2. Switch the appliance off and back on again it to see if the fault persists.

If after the above checks the fault still occurs, contact IKEA After Sales Service.
Always specify:

- a brief description of the fault;
- the type and exact model of the oven;
- the service number (number after the word Service on the rating plate), located on the right hand edge of the oven cavity (visible when the oven door is open);

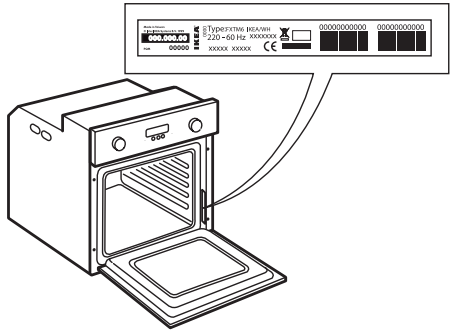
- your full address;
- your telephone number.

If any repairs are required, please contact IKEA After Sales Service (to guarantee that original spare parts will be used and repairs carried out correctly).

Technical data

Dimensions	
Width	595
Height	595
Depth	564
Usable volumes l	51
Area of largest baking sheet (net surface) cm^2	1200
Bottom heating element W	1150
Full oven (Top + Bottom) W	2550
Grill W	1400
Turbo grill W	1425
Fan cooking W	2025
Bottom heating element + fan W	3150
Defrost W	25
Oven lamp W	25
Cooling fan W	25
Total rating W	3225
Number of functions	8
Energy consumption kWh	0.79
Energy Consumption with a standard load and bottom heating kWh	1.10
Energy Consumption with a standard load forced air oven kWh	0.79

The technical informations are situated in the rating plate inside the appliance.



Installation

After unpacking the oven, make sure that it has not been damaged during transport and that the oven door closes properly. In the event of problems, contact the dealer or your nearest After-sales Service. To prevent any damage, only remove the oven from its polystyrene foam base at the time of installation.

Preparing the housing unit

- Kitchen units in contact with the oven must be heat resistant (min 90°C).
- Carry out all cabinet cutting work before fitting the oven in the housing and carefully remove all wood chips and sawdust.
- After installation, the bottom of the oven must no longer be accessible.
- For correct appliance operation, do not obstruct the minimum gap between the worktop and the upper edge of the oven.

General recommendations

Before use

- Remove cardboard protection pieces, protective film and adhesive labels from accessories.
- Remove the accessories from the oven and heat it at 200° for about an hour to eliminate the smell and fumes from the insulating materials and protective grease.

During use

- Do not place heavy objects on the door as they could damage it.
- Do not cling to the door or hang anything from the handle.
- Do not cover the inside of the oven with aluminium foil.
- Never pour water into the inside of a hot oven; this could damage the enamel coating.
- Never drag pots or pans across the bottom of the oven as this could damage the enamel coating.
- Make sure that the electrical cables of other appliances do not touch hot parts of the oven or become trapped in the door.
- Do not expose the oven to atmospheric agents.

Door safety device
To open the door with the door safety device see Fig 1.

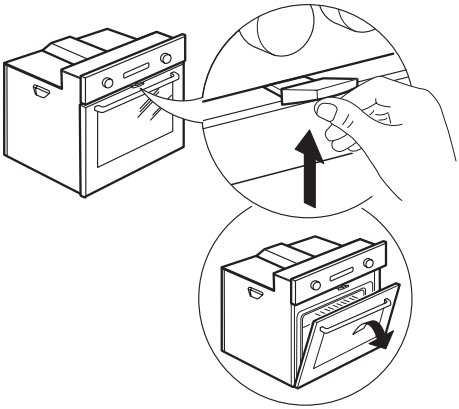


Fig. 1

The door safety device can be removed by following the sequence of images (see Fig. 2).

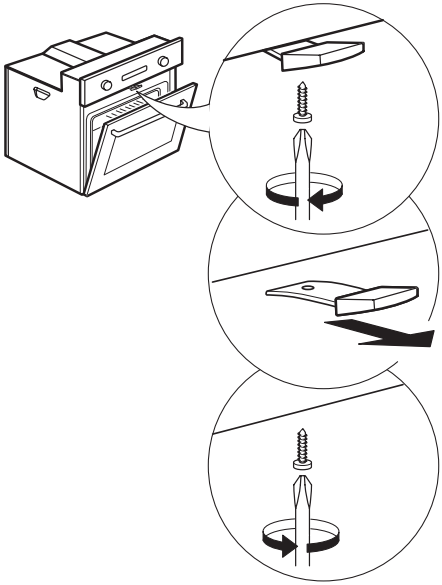


Fig. 2

Electrical connection

Make sure the power voltage specified on the appliance rating plate is the same as the mains voltage. The rating plate is on the front edge of the oven (visible when the door is open).

Power cable replacement (type H05 RR-F 3 x 1,5 mm^2) must be carried out by a qualified electrician. Contact IKEA After Sales Service.

Environmental concerns

Disposal of packing material

- The packing material is 100% recyclable and is marked with the recycle symbol (♺). The various parts of the packing must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.

Scrapping the product

- This appliance is marked in compliance with European Directive 2002/96/EC, Waste Electrical and Electronic Equipment (WEEE).
- By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

- The symbol ▬ on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection centre for the recycling of electrical and electronic equipment.

Energy saving

- Only pre-heat the oven if specified in the cooking table or your recipe.
- Use dark lacquered or enamelled baking moulds as they absorb heat far better.
- Switch the oven off 10/15 minutes before the set cooking time. Food requiring prolonged cooking will continue to cook even once the oven is switched off.

Declaration of conformity CE

- This oven, which is intended to come into contact with foodstuffs, complies with European Regulation (CE) n. 1935/2004 and has been designed, manufactured and sold in conformity with the safety requirements of the "Low Voltage" directive 2006/95/CE (which replaces 73/23/CEE and subsequent amendments), the protection requirements of "EMC" 2004/108/CE.

IKEA GUARANTEE

How long is the IKEA guarantee valid?
This guarantee is valid for five (5) years from the original date of purchase of your appliance at IKEA, unless the appliance is named LAGAN in which case two (2) years of guarantee apply. The original sales receipt, is required as proof of purchase to validate the guarantee. If service work is carried out under guarantee, this will not extend the guarantee period for the appliance.

Which appliances are not covered by the IKEA five (5) years guarantee?
The range of appliances named LAGAN and all appliances purchased in IKEA before 1st of August 2007.

Who will execute the service?
IKEA service provider will provide the service through its own service operations or authorized service partner network.

What does this guarantee cover?
The guarantee covers faults of the appliance, which have been caused by faulty construction or material faults from the date of purchase from IKEA. This guarantee applies to domestic use only. The exceptions are specified under the headline "What is not covered under this guarantee?" Within the guarantee period, the costs to remedy the fault e.g. repairs, parts, labour and travel will be covered, provided that the appliance is accessible for repair without special expenditure and that the fault is related to faulty construction or material fault covered by warranty. On these conditions the EU guidelines (Nr. 99/44/EG) and the respective local regulations are applicable. Replaced parts become the property of IKEA..

What will IKEA do to correct the problem?
IKEA appointed service provider will examine the product and decide, at its sole discretion, if it is covered under this guarantee. If considered covered, IKEA service provider or its authorized service partner through its own service operations, will then, at its sole discretion, either repair the defective product or replace it with the same or a comparable product.

What is not covered under this guarantee?
- Normal wear and tear.
- Deliberate or negligent damage, damage caused by failure to observe operating instructions, incorrect installation or by connection to the wrong voltage, damage caused by chemical or electrochemical reaction, rust, corrosion or water damage including but not limited to damage caused by excessive lime in the water supply, damage caused by abnormal environmental conditions.
- Consumable parts including batteries and lamps.
- Non-functional and decorative parts which do not affect normal use of the appliance, including any scratches and possible color differences.
- Accidental damage caused by foreign objects or drainage systems or soap drawers.
- Damage to the following parts: ceramic glass, accessories, crockery and cutlery baskets, feed and drainage pipes, seals, lamps and lamp covers, screens, knobs, casings and parts of casings. Unless such damages can be proved to have been caused by production faults.
- Cases where no fault could be found during a technician's visit.
- Repairs not carried out by our appointed service providers and/or an authorized service contractual partner or where non-original parts have been used.
- Repairs caused by installation which is faulty or not according to specification.
- The use of the appliance in a non-domestic environment i.e. professional use.

- Transportation damages (such as scratches, bumps, ..etc). If a customer transports the product to his home or another address, IKEA is not liable for any damage that may occur during transport. However, if IKEA delivers the product to the customer's delivery address, then damage to the product that occurs during this delivery will be covered by IKEA.
- Cost for carrying out the initial installation of the IKEA appliance.
  However, if an IKEA service provider or its authorized service partner repairs or replaces the appliance under the terms of this guarantee, the service provider or its authorized service partner will reinstall the repaired appliance or install the replacement, if necessary.

These restrictions do not apply to fault-free work carried out by a qualified specialist using our original parts in order to adapt the appliance to the technical safety specifications of another EU country.

How country law applies
The IKEA guarantee gives you specific legal rights, which cover or exceed all the local legal demands that are subject to vary from country to country.

Area of validity
For appliances which are purchased in one EU country and taken to another EU country, the services will be provided in the framework of the guarantee conditions normal in the new country.
An obligation to carry out services in the framework of the guarantee exists only if the appliance complies and is installed in accordance with the technical specifications of the country in which the guarantee claim is made.

The dedicated AFTER SALES for IKEA appliances
Please don't hesitate to contact IKEA appointed Service Provider to:
- make a claim under this guarantee;
- ask for clarifications on installation of the IKEA appliance in the dedicated IKEA kitchen furniture;
- ask for clarification on functions of IKEA appliances.

To ensure that we provide you with the best assistance, please read carefully the Assembly Instructions and/or the User Manual before contacting us.

How to reach us if you need our service

Please refer to the last page of this manual for the full list of IKEA appointed Service Providers and relative national phone numbers.

In order to provide you a quicker service, we recommend to use the specific phone numbers listed on the manual. Always refer to the numbers listed in the booklet of the specific appliance you need an assistance for. Please also always refer to the selected IKEA article numbers, 8 digit codes and 12 digit service number placed on the rating plate of your appliance.

SAVE THE SALES RECEIPT!
It is your proof of purchase and required for the guarantee to apply. The sales receipt also reports the IKEA name and article number (8 digit code) you have purchased.

Do you need extra help?
For any additional questions not related to After Sales of your appliances please contact your nearest IKEA store call centre. We recommend you read the appliance documentation carefully before contacting us.

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